# **Tossed Salad C050**

Number of Servings: 50 (45.36 g per serving)

Amount	Measure	Ingredient
3.00	lb	Lettuce, iceberg, shredded
1.00	lb	Carrots, fresh, grated
1/2	lb	Cabbage, red, fresh, shredded
6.00	OZ	Celery, fresh, diced
2.00	oz	Peppers, bell, green, sweet, fresh, chpd

Serving Size (						
Servings Per C	ontain	er				
Amount Per Servi	ng					
Calories 10	Ca	lories fr	om Fat 0			
		% D	aily Value*			
Total Fat 0g		0%				
Saturated Fat 0g 0%						
Trans Fat 0	Trans Fat 0g					
Cholesterol 0mg 0						
Sodium 15mg 1%						
Total Carbohydrate 2g 1%						
Dietary Fiber 1g 4%						
Sugars 1g						
Protein 0g						
		_				
Vitamin A 35%		Vitamin	C 8%			
Calcium 0%	•	Iron 0%				
Percent Daily Values are based on a 2,000 calorie det. Your daily values may be higher or lower depending on your calorie needs: Calories: 2,000 2,500						
	aiones: ess than	2,000 65g	2,500 80g			
Saturated Fat L	ess than	20g	25g			
	ess than	300mg	300mg			
Sodium Le Total Carbohydrate	ess than	2,400mg 300g	2,400mg 375g			
Dietary Fiber		25g	30g			

**Nutrients per serving** 

### Instructions

Prepare vegetables as described and combine.

Serve 1/2 c/serving

May serve larger serving adjusting amounts of ingredients and recipe yield. In Choice Menu #44 serve with 1 T. Orange Vinegarette Dressing.

### Food Handling:

- Wash hands immediately before engaging in food preparation and again after engaging in any activities that contaminate the hands.

### Storing:

- Store refrigerated left overs at an internal temperature of 32 - 36 F.

## Cooling:

- Cool to an internal temperature of 70 F within 2 hours and cooled to 41 F within 4-6 hours.

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